

centered heading --FIELD OF THE INVENTION--.

On page 1, between lines 5 and 6, ~~insert~~ the centered heading --DESCRIPTION OF RELATED ART--.

On page 2 between lines 29 and 30, ~~insert~~ the centered heading --SUMMARY OF THE INVENTION--.

On page 2 between lines 33 and 34, ~~insert~~ the centered heading --DESCRIPTION OF THE PREFERRED EMBODIMENTS--.

IN THE CLAIMS:

On page 22, before Claim 1, ~~delete~~ "CLAIMS" and ~~insert~~ therefore --WHAT IS CLAIMED IS:--.

Please cancel without prejudice claims 1-17.

Please add new claims 18-42 as follows.

1           18. A method for preparing through a preparation process  
2           a beverage having improved foam stability comprising adding  
3           one or more pectins to the beverage at a stage of the  
4           preparation process of said beverage effective to prevent any  
5           substantial breakdown of said pectins.

1           19. A method according to claim 18, wherein said pectins  
2           are obtained from hops.

B1           20. A method according to claim 18, wherein said pectins  
Sub2 D2      are obtained from bines and/or cones of the hop plant.

1           21. A method according to claim 18, wherein said  
2           beverage is beer.

1           22. A method according to claim 19, wherein said

2 beverage is beer.

1           23. A method according to claim 20, wherein said

2 beverage is beer.

1           24. A method according to claim 21, the preparation  
2 process of said beer including a stage of wort boiling, said  
3 pectins being added during said preparation process from 30  
4 minutes before the end of said wort boiling to the end of said  
5 preparation process.

1           25. A method according to claim 24, said pectins being  
2 added during said preparation process from about 10 minutes  
3 before the end of said wort boiling to the end of said  
4 preparation process.

1           26. A method according to claim 24, said preparation  
2 process including a bright beer filtration step, said pectins  
3 being added before said bright beer filtration step.

1           27. A method according to claim 24, wherein said pectins  
2 are added as part of a hop preparation added during a  
3 posthopping step at the end of said wort boiling.

1           28. A method according to claim 24, wherein said pectins  
2 are obtained from the hop plant.

1           29. A method according to claim 21, said pectins being

*sub 3*  
added at a rate of between 0.5 and 30 g pectin per hectoliter  
beer.

1           30. A method according to claim 29, wherein said pectins  
2   are obtained from the hop plant.

*sub 1 b4s*  
31. A method according to claim 29, said rate being  
2   approximately 3-10 g pectin per hectoliter beer.

1           32. A method according to claim 31, wherein said pectins  
2   are obtained from the hop plant.

*B*  
1           33. A method according to claim 26, said pectins being  
2   added at a rate of between 0.5 and 30 g pectin per hectoliter  
3   beer.

1           34. A method according to claim 33, wherein said pectins  
2   are obtained from the hop plant.

1           35. A method according to claim 30, wherein said pectins  
2   are obtained from bines and/or cones of the hop plant.

*sub 1 b5*  
36. A beverage with a stabilized foam head, said  
2   beverage being obtainable through a preparation process  
3   comprising adding one or more pectins to a beverage at a stage  
4   of the preparation process of said beverage effective to  
5   prevent any substantial breakdown of said pectins.

1           37. A beverage according to claim 36, wherein said  
2       beverage is beer.

1           38. A beverage according to claim 37, said beer being  
2       obtained through a preparation process comprising adding one  
3       or more pectins to a beer at a stage of the preparation  
4       process of said beer effective to prevent any substantial  
5       breakdown of said pectins.

*sub 1D6*     39. A beverage according to claim 38, the preparation  
1       process of said beer including a stage of wort boiling, said  
2       pectins being added during said preparation process from 30  
3       minutes before the end of said wort boiling to the end of said  
4       preparation process, said pectins being obtained from the hop  
5       plant and being added at a rate of between 0.5 and 30 g pectin  
6       per hectoliter beer.

1           40. A beverage according to claim 39, said preparation  
2       process including a bright beer filtration step, said pectins  
3       being added before said bright beer filtration step.

1           41. The use of hop pectins as foam stabilizer for foam  
2       heads of beverages.

1           42. A method for extracting pectins from hops, wherein  
2       hop plants or parts thereof are subjected to an extraction in  
3       an aqueous solution at a temperature of 50-100°C and a pH of  
4       1-3.5.